

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
WEEK 4	8-Dec	9-Dec	10-Dec	11-Dec	12-Dec	13-Dec	14-Dec
	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Soup	Carrot & Cauliflower DF MWG	Spinach & Potato MGW V	Vegetable & Pinto Beans V DF MWG	Potato & Saffron DF MWG	Tomato DF MWG	Beef & Squash Soup DF MWG	Cream of Mushroom V MWG
Plated Salad of the Day	H - Grapes, Sliced Figs, Roasted Almonds DF MWG	H- Caesar J- Mixed Greens and Romaine, Red Beets, Oranges, Pistachio	J H - Potatoes, Haricot Vert, Olives, Tomato, Boiled Egg DF MWG	Caesar	H - Broccoli, Apple, Celery, Golden Raisins DF MWG	Caesar	H - Berries , Blue Cheese, Candied Walnuts MWG
Main Entrées	J H - Seared Perch with Tomato & Kalamata Olive Sauce DF MWG	J H - Blackened Catfish DF MWG Spicy Remoulade	J H - Turkey Meatball Sub	H- Ham & Swiss on White Bread Lettuce & Tomato	J H - Pecan Crusted Trout MWG Chardonnay Citrus Sauce	J H - Roast Beef on Rye Bread	J H - BBQ Chicken Thigh DF MWG
	J H - Turkey Havarti Cheese Wrap	J H - Chipotle Chicken with Guacamole on Brioche Roll DF Lettuce, tomato on the side	J - Spicy Potato & Vegetables Cake Served with Cucumber & Carrot Salad DF MWG	J- Croque Monsieur on Texas Bread	H - Grilled Cheese on Multigrain	J H - Tofu, Cashew Nut and Vegetable Stir Fry DF MWG	J - Omelet Station
			H - Hot Dog & Potato Chips	J H - Sweet & Sour Shrimp DF	J -Open Faced Roasted Vegetables on Multigrain V		J H - Grilled Salmon MWG Citrus Butter Sauce
Sides	J-Potato Waffles H- Sidewinder Potato Fries	J H - Carrot & Red Cabbage & Mandarin Orange Slaw DF MWG	J H- Seasoned Zucchini DF MWG	J H - Grilled Pineapple & Granny Smith Salsa DF MWG	J H - Roasted Brussel Sprouts with Candied Bacon DF MWG	J H - Lo Mein with Scallions DF Soy Sauce & Sesame Oil	J H - Southern Style Green Beans DF MWG Ham, Bacon
	J H- Succotash DF MWG	J H - Fried Okra	J H - Cucumber Salad DF MWG	J H - Jasmine Rice DF MWG	J H - Farro Pilaf DF	J H - Beet Salad DF MWG	J H - Creamy Cole Slaw DF MWG
Dessert	Banana Pudding with Wafer	Churros	Apple Crumb Cake H- Assorted Cookies	Vanilla Yogurt & Berries Parfait	Brownie	Banana Yogurt Swirl Cake	Chocolate Milky Way Cake
	NSA Orange Cake	NSA Strawberry Mousse	NSA Vanilla Pudding	NSA Lemon Cake	NSA Brownie	NSA Strawberry Banana Pudding	NSA Banana Cake
HCC/AL only	Peaches	Fruit Cocktail	Pears	Fresh Fruit	Apricot Halves	Mandarin Oranges	Pineapple
				Fireside Closed	Fireside Closed	Fireside Closed	Fireside/ JDR Closed
	Buffet - Dinner	Dine- In Dinner	Dine- In Dinner	Buffet - Dinner	Buffet - Dinner	Buffet - Dinner	Dinner
Dinner Soup	Corn Chowder	Turkey Gumbo MWG	Ham & Split Pea DF MWG	Vegetable Chili Soup	Salmon, Pea & Carrots DF MWG	Vegetable & Barley V DF	Turkey Noodle DF
Main Entrées	J H - Meat Shepherd's Pie	J- Lamb Rack on Paccheri All' Arrabiata DF	J- Suya Spiced Grilled Chicken DF Contains Peanuts MWG H- Tuscan Chicken MWG	J - Honey Lime Chicken MWG DF	J H - Lamb Tagine DF MWG	J H - Asian Braised Pork Chops DF MWG	H - Cheese Manicotti V
	J - Squash & Chickpea Stew DF MWG	J H - Shrimp & Grits MWG	H - Caribbean Jerk Snapper DF MWG Mango Salsa	J- Tomato Poached Haddock DF MWG	J H - Braised Turkey Leg Confit with Ginger & Garlic DF MWG	J H - Broiled Orange Roughy MWG Orange Butter Sauce	H - Baked Cod with Herbs & Olive Oil DF MWG
Action station	J H - Maple Braised Chicken Thigh DF MWG	H- Beef Ragu with Shell Pasta DF J - White Bean, Leek and Artichoke DF MWG	J-Caribbean Jerk Snapper DF MWG Seafood Mango Salsa J - Stuffed Zucchini Boat MWG	H - Plain Chicken Thigh with Chimichurri  H- Boiled Haddock DF MWG Tartar Sauce	J - Butternut Squash Tagine	J - Roasted Vegetable Wellington	
Sides	H - Green Beans DF MWG	H - Green Beans DF MWG	J H - Sautéed Broccoli DF MWG	J - Savory Yuca with Coconut & Lima Beans MWG DF V	J H- Couscous with Raisins & Almonds DF	H - Vegetable Medley DF MWG	H - Steamed Broccoli
	J H - Roasted Root Vegetables with Walnuts DF MWG	J H - Sautéed Swiss Chard DF MWG	H - Baby Carrots DF MWG	J H - Spinach DF MWG	H - Peas & Carrots DF MWG	J H - Linguini DF	
	J H- Wild Rice Blend DF MWG	J H - Grits MWG	J H - Calypso Rice DF MWG	J H - Lemon Orzo DF H- Vegetable Medley DF MWG	J H - Mashed Sweet Potato MWG	J H- Swiss Chard DF MWG	H- Baked Sweet Potato DF MWG
Dessert	Cherry Pie	Chocolate Chip with Coffee Custard	Lemon Meringue Tart	Chocolate Hazelnut Crepe Cake	Boston Cream Pie	Lemon Cake	Lemon Bar
	NSA Peach Pie	NSA Banana Pudding	NSA Vanilla Mousse	NSA Chocolate Pudding	NSA Mousse Cake	NSA Fruit Pie	NSA Ice Cream
	Peaches	Fruit Cocktail	Pears	Fresh Fruit	Apricot Halves	Mandarin Oranges	Pineapple



Goodwin House  
BAILEY'S CROSSROADS

## Winter 2025 Menu

Hours of Operation		
JDR	Fireside	Bistro
<b>Dine- In</b> by Reservation at ext. 7645 or resident website  <b>Lunch</b> 11:30 a.m. - 1:30 p.m.  <b>Dinner</b> <i>Monday - Saturday</i> 5:00 p.m. - 7:00 p.m.  <b>Take-Out</b> Call 7254 or 7309 between 2:30 p.m. and 4:30 p.m. Pick up times between 4:30 p.m - 5:30 p.m.	<b>Dine- In</b> by Reservation at ext. 7645 or resident website  <b>Take-Out</b> <b>Wednesday - Saturday</b> 5:00 p.m. - 6:30 p.m. Call ext. 7309 from 2:30 p.m.- 4:30 p.m.  <b>Guest full meal:</b> \$28.00* A la carte pricing is not available for guests	<b>Dine- In</b> <i>To-Go available at register</i>  <b>Breakfast</b> 7:30 a.m. to 10:00 a.m.  <b>Lunch &amp; Dinner</b> 10:00 a.m. to 7:00 p.m.  <b>Take-Out</b> Please call ext. 7309 or 7254 from 2:30- 4:30 p.m. to place your order for pick up from 5:00 - 6:30 p.m.

Full Meal JDR Pricing
<b>Always Available Lunch</b> \$6.55 <b>Guest Lunch</b> \$21.00* <b>Always Available Dinner</b> \$13.60 <b>Premium Dinner</b> \$18.60 <b>Guest Dinner</b> \$29.50*
*6% tax without guest coupon

Resident a la Carte Pricing
<b>Lunch Entrée</b> - \$4.75 <b>Dinner Entrée</b> - \$9.95 <b>Soup</b> - \$2.95 <b>Small Salad</b> - \$3.10  <b>Side</b> - \$ 2.15  <b>Dessert</b> - \$2.25

Guest Brunch
\$38.00 for Adults \$16.00 for Children under 12